

Strange Foods from around the world

Caterpillar Pretzels - Mexico

Caterpillars of Skipper butterflies are toasted or fried and eaten with mescal. “Caterpillar pretzels” are a favorite in Mexico, even available canned.

Bee Larvae In Coconut Cream - Thailand

Marinate larvae, sliced onions and lime leaves in coconut cream with some pepper. Wrap in pieces of linen and steam; serve over rice.

Red Ant Chutney - India

Collect ants in leaf cups, put directly into the hot ashes of a fire for just a few minutes. Remove ants and make into a paste. Add salt and ground chili, then bake. This chutney is said to have ‘a sharp, clean taste’ and is eaten with curries.

Fish Sperm Crepes - France

Spread unsweetened crepes with a mixture of chopped fish sperm and mushrooms in a fish-based béchamel sauce. Roll crepes and put in a buttered dish, sprinkle with Parmesan cheese and melted butter; bake in a 350 degree oven until brown.

Stuffed Dormice - Ancient Rome

Prepare a stuffing of dormouse meat or pork, pepper and pine nuts, a tasty broth, asafetida (a spice), and some garum (fish sauce). Stuff the dormice and sew them up. Bake in an oven.

Uterus Sausage - Ancient Rome

Stuff a pig uterus with cumin, leeks, pepper, garum, pounded pork meat and pine nuts. Cook sausage in water and oil with some garum, dill and leeks.

Stir-Fried Heart - China

Trim beef or pork heart, cut into one-eighth inch pieces. Marinate with sections of scallions in a mix of cornstarch, water, soy sauce, sherry, sugar, salt and minced ginger. Drain vegetables and stir-fry. Pork heart must be thoroughly cooked.

Stuffed Kid (baby goat) - Saudi Arabia

Rub a skinned, eviscerated kid inside and out with: chopped nuts, parsley or coriander, chopped fresh ginger, salt and pepper. Stuff the kid with cooked rice, mixed nuts, sultana raisins or seedless grapes. Sew up opening, paint with melted butter, roast on a spit over charcoal (or in a 270-300 degree oven) until brown and tender. Serve on a mound of the stuffing. Guests sit on the floor and dig in.

Brain Tacos - Italy

Put olive oil in earthenware casserole. Add halved, parboiled, lambs' brains, turn over and coat with oil, add salt and pepper, capers, crushed garlic, pitted ripe olives and breadcrumbs. Bake in 400 degree oven for 10-15 minutes. In Turkey Brain Salad is commonly eaten and Brain Casserole is popular in Algeria.

Questions

1. Which of these foods do you think are strange? Why?
2. Are any of these foods not strange to you? Why not?
3. Have you tried any of these foods, or similar dishes?
4. Which Japanese dishes do you think are strange to foreigners? Do you agree that they are strange?
5. What's the strangest food you have ever eaten? How was it?
6. Would you like to try any of the dishes on this list? Which one? Why?
7. Are you an adventurous eater? Why? Why not?
8. Are any of these strange foods similar to Japanese dishes? Which one?
9. Which country do you think has the strangest food?
10. Can you tell the group how to make a simple dish?

Don't forget, you can follow us on twitter @tomtomenglish where we will post study tips, useful expressions and idioms, and party information.